

Ørcharð

Bar and Table

APPETIZERS

European Inspired Cheese Board Imported gourmet meats & cheeses, various accompaniments	18	Lake Erie Perch Tacos Panko seasoned fillets, lettuce, tomato, Cajun tartar sauce	13
Crispy Lobster Tempura battered 6oz lobster tail, sweet chili aioli	22	Buffalo Wings Six meaty chicken wings tossed in our house buffalo sauce, served with celery sticks and bleu cheese	11
Pork Belly Crispy fried pork belly, apple and cabbage kimchi, sweet plum sauce	13	Tomato Bruschetta Cherry tomatoes, fresh basil, red onion, garlic, balsamic vinaigrette, crumbled goat cheese, on a grilled rustic flatbread	12
Duck Potstickers Four peking duck potstickers served with a house dumpling sauce	12	Lamb Chops Four hand-cut chops, served with a mint demi-glace	12
Mussels Chorizo, tomato, butter garlic broth	12	Coconut Shrimp Six coconut breaded shrimp, orange horseradish dipping sauce	12
Beef Carpaccio Thinly sliced beef tenderloin, capers, arugula, balsamic aioli, crispy bread	13		

SALADS & SOUP

Ørcharð Mixed greens, apple, goat cheese, dried cranberries, balsamic vinaigrette	7	Caesar Crisp romaine lettuce, white anchovy, croutons, parmesan	7
Wedge Bibb wedge, bleu-cheese dressing, diced red onion, tomato, bacon lardons	9	Caprese Cherry tomatoes, fresh basil, balsamic reduction, burrata mozzarella	10
		New England Clam Chowder	7

ENTREES

Lake Erie Perch Panko seasoned fillets, yukon gold mashed potatoes, green beans, tartar sauce	25	Lake Erie Surf N Turf Orange glazed half duck, two perch fillets, Yukon gold mashed potatoes, green beans	32
Chilean Sea Bass 8oz miso glazed fillet, jasmine rice, snow peas	32	Bone-in Ribeye 18oz cut, Yukon gold mashed potatoes, asparagus, wild mushroom demi*	42
Lobster Roll Buttered Maine lobster, crisp romaine, herbed mayo, split top brioche bun, and served with old bay fries	24	Filet Mignon 8oz center cut filet, asparagus, wild mushroom risotto, veal demi glacé*	39
Salmon Thai chili peanut glazed 8oz fillet, black rice, snow peas	26	Sous Vide Pork Shank 18oz slow cooked pork shank, smoked gouda risotto, green beans, red wine reduction	28
Scallops Four seared scallops, corn-bacon risotto, brussel sprouts	28	Half Roasted Chicken Cilantro-lime cream sauce, Yukon gold mashed potatoes, green beans	24
French Dip Slow roasted wagyu beef top round, caramelized onions, swiss, crunchy French baguette, au jus, and served with truffle fries	19	Wagyu Burger Bacon-date jam, LTO, aged cheddar on a brioche bun, and served with truffle fries*	19

SHARABLE SIDES

Bacon Mac-n-cheese Cavatappi pasta, smoked gouda, aged cheddar, Nueske's smoked applewood bacon	16	Truffle Fries Shoe string fries tossed in white truffle and grated Parmesan	9
Wild Mushroom Risotto	9	Crispy Brussels Fried sprouts, white truffle oil, grated parmesan	9